

# New Year

## EXPERIENCES

SUNDAY, DECEMBER 31<sup>ST</sup> / THE GRILL

### AMUSE BOUCHE

#### TRUFFLE CHARCOAL

Yuka with activated charcoal, creamy truffle, exotic winter truffle and gold leaf

### APPETIZER

#### PEPPER CRUSTED KING SALMON

Crispy quinoa, scallion, sesame oil soy dressing and rice vinegar

#### PORTOBELLO CARPACCIO

*(vegan-vegetarian)*

Miso marinated, roasted pistachio and arugula

### SOUP

#### WALNUT CREAM SOUP

*(vegan-vegetarian)*

Vegan milk, wind fritter and dried fruits and nuts

### MAIN COURSE

#### WAGYU STEAK

Black garlic and plum sauce, celery and green apple purée

#### SWEET POTATO MILLE-FEUILLE

*(vegan-vegetarian)*

Black garlic and plum sauce & green mole

### PALATE CLEANSER

#### CHARDONNAY SORBET

Aroma of Cointreau

### DESSERT

#### BLACK FOREST CAKE

Chocolate sponge, dark ganache, amarena cherry, hazelnut crisp

GRAND | HYATT

PLAYA DEL CARMEN  
RESORT